



BEER ON TAP

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Bavik superpils	3,20
Trappist: Westmalle Dubbel (dark)	5,20
Dupont: Bons Voeux	6,00
Local Blond: Augustijn Blond	5,50
Saison: Voisin	5,00
IPA: Lupulus New England IPA	5,50
N'Ice Chouffe (Christmasbeer)	6,00
Sweet/sour: Rodenbach	4,20

TRAPPIST

Orval Jong/Oud (> 6 maand)	5,90/6,90
Orval belegen (> 1 jaar)	7,90
Westmalle Extra (blond)	4,50
Westmalle Dubbel (van 't vat)	5,20
Westmalle Tripel	5,90
Chimay Wit	5,90
Chimay Blauw (bruin)	6,50
Rochefort 8	6,00
Rochefort 10	7,50
Rochefort Tripel	5,90
La Trappe Isid'or	6,00
La Trappe Quadrupel	6,50
La Trappe white beer	4,90
Zundert °8 (amber)	7,00
Zundert °10 (bruin)	8,00

ABBEY BEER

Moinette Biologique	6,50
Dulle Teve (DB)	8,00
Achel Blond	5,90
Achel Dubbel	5,90
Barbâr	5,50
Quintine Blonde	6,00
Hommelbier	4,90
Cuvée Des Trolls	5,90
Malheur 8	5,50

CLASSICS

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Cornet Oaked	5,90
Duvel	5,90
Hapkin	5,50
St.-Bernardus Abt 12	6,50
Moinette Blonde	5,70
Tripel Karmeliet	6,00
Gouden Carolus Classic	5,70
Gouden Carolus Tripel	6,00
Gouden Carolus Whiskey Infused	7,00
Vedett Extra Blond	4,50

LOCAL BEER

Fourchette	6,50
Augustijn Blond van 't vat	5,00
Gulden Draak bottle	6,50
Augustijn Grand Cru	6,00
De Graal Gember	5,70
Gentse Tripel	5,90
Arend Tripel	6,00

IPA & HOPPY BEER

Troubadour Magma	5,90
Duvel Tripel Hop	6,50
Chouffe Houblon	6,50
XX-Bitter	5,20
Taras Boulba	5,20
L'Arogante	6,50
Vedett IPA	5,20

SAISONBEERS

Saison Dupont	5,50
Surfine (fles)	5,50

ALCOHOLFREE

Mikkeler Energibajer (Hoppy 0,3%)	6,20
Chouffe Alcoholvrij (Fruity 0,4%)	6,20

GUEUZE & KRIEK BEER (bio 37,5cl)

Gueuze Boon	8,50
Kriek Boon	8,90
Oud Beersel Gueuze	12,00
Gueuze Girardin	10,50
Kriek Girardin	12,50
Gueuze Hanssens	11,50
Kriek Hanssens	13,50
Gueuze Cantillon	13,50
Kriek Cantillon	15,00
Gueuze 3 Fonteinen	15,00
Kriek 3 Fonteinen	17,00

FLEMISH REDBROWN,FOEDER & FRUITBEER

Rodenbach Classic on draft	4,00
Rodenbach Grand Cru	6,50
Petrus Aged Pale	6,50
Liefmans Goudenband	6,50
Liefmans Cuvée Brut – KRIEK	7,00
Liefmans Fruitbier	4,90
Lindemans Frambozenbier	5,50

STOUT BEER

Noir De Dottignies	5,90
Oerbier	7,00
Inglorious Quad	7,00

**SODA & WATER**

(suppl. grenadine €0,50)	€
Gerolsteiner (bruis/plat) 25cl/50cl	2,50/5,00
Coca-Cola/zero/sprite/fanta	3,00
Fever Tree Tonics/Ginger Ale	4,50
Schweppes tonic/agrum	3,50
Chocolat milk	3,50
Ice-Tea Lipton/ Peach	3,90
Fuzetea mango	3,00
Yugen Kombucha (ginger/lemon or apple/mint)	5,90
Looza (different choices of fruit juice)	3,20
Fresh Orange juice	7,00

HOT DRINKS (*Supplement slagroom €0,50)

Koffie Segafredo (espresso)	3,20
Koffie Segafredo Deca (espresso)	3,70
Capuccino Belgisch/Italiaans	4,20
Koffie Verkeerd (Lait Russe)	4,20
Thee (rozeb/munt/kamille/linde etc)	3,00
Fresh mint thee	4,50
Hot chocolat milk (Cécémel)*	3,70
Hot milk*	3,00
Irish Coffee (Jameson Irish Whiskey)	11,90
French Coffee (Cognac/Grand Marnier)	12,90
Italian Coffee (Amaretto)	11,90
Hasseltse koffie (Jenever)	10,90
Chouffe Coffee	9,90
Glühwein	7,90

LIQUEUR

Grand Marnier	9,20
Cointreau	9,20
Amaretto Disaronno/ Baileys	8,20/ 8,20
Grappa	8,50
Amaro Ramazzotti	8,20
Sambucca	9,20
Kahlua	8,20
Limoncello (huisbereid, ifv voorraad)	9,50
Cognac Martell VS	9,20
Calvados Château du Breuil VSOP	9,20
Jonge/oude Jenever	4,50/5,90

APERITIEF	€	COCKTAILS...	€
Prosecco Glas/Fles	7,50/42,00	ABA-JOUR SPECIALS	
Kirr/Kirr Royal	7,90/9,90	Cocktail Maison	11,50
Roomer	6,20	(Picon, Triple sec, kraan van Dupont)	
Porto Wit / Rood	6,20	Whiskey-Sour	12,50
Sherry Dry	6,20	(Jack Daniel's, limoen, suikerwater, eiwit)	
Pineau Des Charentes	7,20	Amaretto-Sour	12,50
Martini Wit / Rood	7,20	(Amaretto Disaronno, limoen, suikerwater, eiwit)	
Campari puur/vers fruitsap	7,00/9,50	Pisco-Sour	12,50
Ricard 4cl	7,00	(Pisco, limoen, suikerwater, eiwit)	
Aperol Spritz	11,90	Long Island Ice-Tea	15,40
Picon Vin Blanc	10,20	(Rhum, Vodka, Gin, Tequila, Triple sec, limoen, suikerwater, cola)	
Vodka*/ Tequila*	7,90	with TEQUILA	
GIN TONIC		Tequila Sunrise (+ vers sinaassap, grenadine)	11,90
London Dry Gin & Schweppes tonic	11,90	Margarita (+ Triple Sec, limoen)	11,90
Bulldog & Fever Tree	13,50	with GIN	
Tanqueray & Fever Tree	13,90	Gin Fizz (+ citroen, suikerwater, soda, eiwit)	12,50
Malfy & Fever Tree	13,90	Negroni (+ vermouth, Campari – shaken or stirred)	12,50
Mare & Fever Tree	14,90	Pink Lady (+ grenadine, citroen, eiwit)	12,50
Hendricks & Fever Tree	14,50	with VODKA	
RHUM & WHISKEY*		Zulu (+Mandarine Nap., vers sinaassap, grenadine)	11,90
Havana Club Rum Anejo Especial	8,50	Bloody Mary (+tomatensap, eiwit, limoen)	12,50
Havana Club Rum Anejo 7 Anos	9,50	Cosmopolitan (+Triple sec, limoen, cranberry)	12,50
Jameson/ Ballentines	7,00/6,50	White Russian (+Kahlua, slagroom)	11,90
(*) Supplement cola, tonic enz. PRIJS ifv keuze		Espresso Martini (+Kahlua, espresso)	12,50
without ALCOHOL		Moscow Mule(+ginger beer, limoen)	12,90
Squash (citroen, vers sinaassap, tonic, grenadine)	9,50	Passionata (+passionfruit, limoen)	12,50
Virgin Mojito	8,90	with RUM	
Virgin Spritz	8,90	Daiquiri (+limoen, suikerwater - shaken)	12,50
Gin 0,0 + Fever tree tonic	12,00	Caipiriña (+limoen, suikerwater - crushed ice)	12,50
Crodino	4,90	Mojito (+limoen, suikerwater, munt-crushed ice)	13,20
Mikkeler Energibajer	6,20	Dark & stormy (rhum+ginger beer, limoen)	13,20
Ginger virgin (Appelsap, spicy ginger, limoen)	12,00		
Cosmogin (Gin 0,0 Cranberry limoen eiwit)	12,00		
Yugen Kombucha (ginger/lemon or apple/mint)	5,90		



WINE

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BUBBLES

Prosecco DOC Treviso - La Caneva Dei Biasio (Valdobbiadene Italy)

Glas/Fles

7,5/42

OUR HOUSE WINES

Villa Mansay **RED** (PAYS D'OC France 2023 - Syrah/Cabernet)

Fruity passe-partout *Glas/0,25cl/0,5cl/Bottle*

6/12/24/36

Villa Mansay **WHITE** (PAYS D'OC France 2024 – Chardonnay/Colombard)

Fresh & balanced *Glas/0,25cl/0,5cl/Bottle*

6/12/24/36

WHITE - suggestions

Quercus KLET BRDA **BIO** (Slovenia 2024 – Pinot Grigio)

Fresh & mineral, dry *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39

Kingpin (Castilla La Mancha Spain 2023 - Verdejo/Sauvignon blanc/Chardonnay)

Full bodied with tropical notes *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39

Hüber **BIO** (Traisental Austria 2022 - Grüner Veltliner)

Herbal & mineral *Glas/0,25cl/0,5cl/Bottle*

7/14/28/42

Nuances Occitanes **SWEET** (Côtes du Tarn France 2022 – Mauzac/ Loin de L'oeil)

Tender & sweet, perfect as apero or dessert *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39

RED - suggestions

Domaine de Saint-Cels **BIO** (Saint Chinian France 2021-Syrah/Grenache Noir/Mourvèdre)

Typical Saint Chinian with full body & fruity notes *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39

Kingpin (Castilla La Mancha Spain 2023 - Cabernet/Tempranillo/Syrah)

Smooth and very easy going *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39

HORIZON DE BICHOT (Languedoc France 2022- Pinot Noir)

Perfect passe partout, red fruit, can be served cooled *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39

ROSE - suggestions

Out Of Wine **BIO** (IGP Ligne Méditerranée France 2023 - Grenache/Cinsault/Rolle)

Refreshing & very well balanced *Glas/0,25cl/0,5cl/Bottle*

6,5/13/26/39



IF YOU HAVE FOOD ALLERGIES PLEASE LET US KNOW, TALK TO YOUR WAITER!

WE ONLY SERVE FRIES WITH A MAIN COURSE! ONE BILL PER TABLE!

- > WE DO NOT SPLIT THE BILL !!

FINGERFOOD & STARTERS (*with bread)

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Olives Sicilian	7,90
Vegetarian springrolls & soursweet sauce (4pc./8pc.) VEGAN!	5,90/11,80
La Trappe 'Bitterballs' (= Beer/meatcroquettes 4pc./8pc.)	7,5/15
Breydelhamcroquettes (5pc./10 pc.)	6/12
Salami with local mustard & gherkin	9,50
Homemade Chickenfingers (4pc.) & BBQ sauce	9,90
Calamari alla romana (with tartare)	14,50
Cheese croquette* (1 pc) / Shrimp croquette* (1 pc) with lettuce	11,00/13,50
Prawns with lettuce* (3 pc) - choice of: diabolique/yellow mild curry/garliccream	13,90

SUGGESTIONS

Venisonstew with hot vegetables & potatocroquettes	30,50
Rabbitstew (made with Gueuze&prunes) with lettuce & potatocroquettes	30,50
Guinea Fowl 'Fine Champagne', chicory & potatocroquettes	27,90
Fishkettle (cod/salmon in white wine sauce) with homemade fries	30,50
Entrecôte (Holstein ±280gr) with lettuce & homemade fries	33,90
Pasta with mushroom & celeriac, in creamsauce VEGGIE	26,90
Chicken Katsu, Black curry, white cabbage and rice OR fries 1pc/2pc	21,90/28,90
VEGGIE Katsu (made with celeriac), black curry, white cabbage and rice OR fries	21,90
Meatballs 'grand-mère' lettuce & fries OR potatocroquettes	25,50
(sauce made with bacon, mushroom & Gulden Draak)	

ABA-JOUR CLASSICS (*) served with lettuce, mayonaïse & fries or rice or pasta

Steak (Belgisch Wit-Blauw ± 250gr.)* L	30,50
Gentse Stoverij (100% beefstew made with dark beer)*	30,50
Gentse Waterzooi (local creamsoup with vegetables, potatoe & chicken)	24,90
Porkcheek Bourguignon* (stew with red wine)	30,50
Vol-au-vent* (chickenstew in creamsauce made with Chouffe)/with puff pastry	24,90/27,40
Meatballs in tomatosauce (made with Augustijn Blonde)*	25,50
Homemade 70's style burger (100% beef), lettuce & fries	23,90
Prawns* (7 pc) choice of sauce: diabolique/mild yellow curry/garliccream	28,50
Moussaka (Greek ovenish)	25,50
Cheese croquette (2pc) / Shrimp croquette (2pc) with salad & fries	23,00/ 26,90

Chili con carne (spicy!) with lettuce & bread	26,50
Spaghetti (Bolognese)/ Spaghetti Maison (Bolognese with garlic & cream)	17,90/19,50

VEGETARIAN	€
Penne arrabiata (very spicy!, VEGAN)	17,50
Pasta pesto (optional VEGAN)	20,50
Cheese croquette (2 pc) lettuce & fries	23,00
Vegetarian Moussaka (quinoa & sweet potatoe)	25,50

FOR THE KIDS	
Small spaghetti (Bolognese)	11,90
Small stoverij, lettuce & fries	19,50
Cheese croquette (1 pc) /Shrimp croquette (1 pc) lettuce & fries	16,90/19,90
Kids prawns (3 pc) lettuce & fries, choice of: diabolique/yellow curry/garliccream	19,90
Homemade Chickenfingers (4st.) with fries & salad OR applesauce	16,90

EXTRAS	
Pepper or Archiduc sauce G	4,00
Fries with mayo (only served as a side dish)	5,90
Spaghettisauce / Salad mix	8,50/ 7,50
Rice/ Bread/ pasta	3,50/2,90/3,00

DESSERT	€
Tiramisu/ Lemontiramisu (limoncello/green tea)	8,90/8,90
Moelleux au Chocolat with local ice cream	14,30
Coupe vanilla ice cream	9,90
Dame Blanche OR Coupe Advocaat OR Coupe Brésilienne	12,40
Café Glacé (made with Chouffe Coffee)	9,90
Brussels waffle w sugar/cream/vanilla icecream/cream & vanilla icecream	6/7/9,5/11,5

MENU FOR GROUPS (8 persons or more – CHECK your waiter for optional season dishes)

Gentse Stoverij with fries & lettuce	30,50
Steak Archiduc or Pepper with fries & lettuce	34,50
Prawns Diabolique with pasta or with fries & lettuce	28,50
Vol-au-vent with fries & lettuce	24,90
Meatballs in tomato sauce with fries & lettuce	25,50
Cheese croquette (2pc) / Shrimp croquette (2pc) with fries & lettuce	23,00/26,90
Moussaka (Greek oven dish)	25,50
Pasta Pesto (optional VEGAN)	20,50
Vegetarian Moussaka (quinoa & sweet potatoe)	25,50